

## SNACKS & APPETIZERS

### Cheese & Charcuterie Plates

Dried fruit, seeds, jam, pickles, bread

Cheese (4oz)	18
Meat* (4oz)	18
Mixed* (6oz)	22

### Shishito Peppers (V)

Lemon, maldon salt

7

### Fried Olives

Pear puree dipping sauce

7

### Truffle Fries (AV)

White truffle oil, parmesan

9

### Grilled Asparagus (V)

Black pepper, lemon, maldon salt

9

### Chicken Bites

Battered chicken thighs, house-made sweet chili, brussels sprouts, ranch aioli

12

### Coq au Vin Wings

Red wine, bacon, pickled vegetables, ranch aioli

16

### Fried Calamari

Lemon, parsley, marinara

12

### Bone Marrow

Fried onions, scallions, lemon  
*Add cognac luge for +8.*

16

### Burrata

Arugula, berries, cherry tomato, grapes, cucumber, prosciutto, citrus oil

16

### Mixed Green Salad (V)

Heart of palm, carrot, cherry tomato, cucumber, green apple, honey balsamic vinaigrette

16

### Spinach Salad (AV)

Kiwi, orange, pickled daikon, ricotta salata, golden raisins, sunflower seeds, red wine vinaigrette

*Add chicken or tofu for +8.  
Add shrimp for +10.*

## TARTARE & CARPACCIO

### Wagyu Steak Tartare\*

Cornichons, pickled shallot, dijon mustard, tabasco, asparagus, quail egg, crackers

22

### Tuna Tartare\*

Sweet marinade, guacamole, green tomato, lemon, guava, pickled onions, corn tostada

18

### Beet Carpaccio (AV)

Goat cheese, arugula, walnuts, candied ginger, orange vinaigrette

16

### Bronzino Carpaccio\*

Cucumber, lemon, extra virgin olive oil, black sea salt. Fresh daily (limited quantity)

18

(V) - Vegan (AV) - Available Vegan. Before placing your order, please inform your server if a person in your party has a food allergy. \*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.

# SANDWICHES

<b>French's Chopped Cheese</b> Sourdough, muenster, cheddar, ground ribeye & onion blend, jalapeño aioli	22	<b>Grilled Brie</b> Sourdough, balsamic caramelized onions, roasted red pepper	17
<b>Roasted Carrot (V)</b> Mixed seeds, pickled vegetables, Dijon, maldon salt	16	<b>Buffalo Chicken</b> Brioche, buffalo sauce, ranch aioli, onion, lettuce	17
<b>T&amp;F Smash Burger*</b> Caramelized onions, cheddar cheese, tabasco aioli	22	<b>Crabby Patty</b> Brioche, crispy crab cake, lemon aioli, spiced carrot, cabbage & red onion slaw, served with housemade old bay chips (no fries)	23

*All sandwiches are served with fries.  
Substitute truffle fries for +2. Substitute salad for +2.*

# PASTAS

<b>Mushroom Fettuccine</b> White wine beurre blanc, parmesan	19	<b>Beef Bolognese</b> Rigatoni, San Marzano tomato, parmesan	22
<b>Chicken Pomodoro</b> Spaghetti, San Marzano, fresh herbs, parmesan	19	<b>Sautéed Crab</b> Spaghetti, cherry tomatoes, herbs, butter, Calabrian chili	26

# ENTRÉES

<b>11oz NY Strip Steak*</b> Fries, au poivre	MP	<b>Cauliflower Steak (V)</b> Roasted garlic, Catalanian Romesco sauce, crispy kale	19
<b>Roast Chicken</b> Mixed vegetables, lemon butter sauce	28	<b>Moroccan Shrimp</b> Moroccan glaze, sautéed vegetable	25
<b>Daily Fish Filet</b> Garlic cilantro avocado sauce, fingerling potato, spinach, pickled pepper slaw. Fresh daily (limited quantity)	26	<b>Whole Fish &amp; Chips</b> Fried market fish, handcut fries, chipotle aioli and spicy dipping sauces. Fresh daily (limited quantity)	24